

CRISPY BREAD POCKETS SERVED 2 WAYS

Makes 15

Hands-on time: 25 minutes

Hands-off time: 20 minutes

INGREDIENTS

15 slices SASKO Premium Slices White Bread

3 eggs, beaten

Oil, for shallow frying

For curried chicken:

300g chicken breast, cubed

1 tsp mild curry powder

¼ tsp each salt and pepper

1 clove garlic, crushed

¼ cup frozen peas

½ cup (112g) grated cheddar cheese

For cheese and corn:

1 onion, finely chopped

2 cups frozen corn

1 clove garlic, crushed

¼ tsp each salt and pepper

½ tsp chilli flakes

1 tsp dried coriander

1 cup (225g) grated cheddar cheese

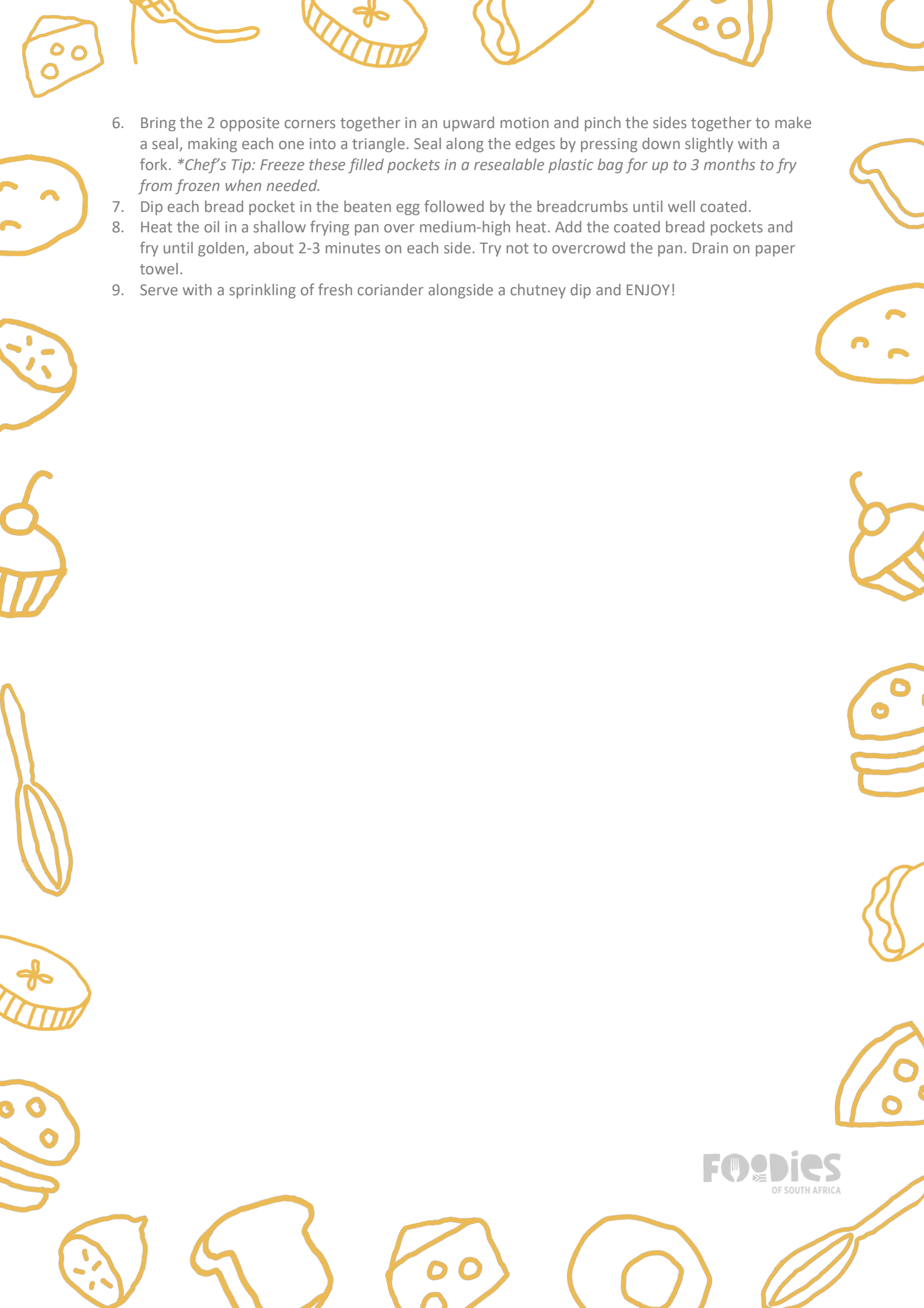
Serving suggestion:

Fresh coriander, chopped

Chutney

METHOD

1. Neatly slice off the crusts of the SASKO Premium Slices White Bread. Add the crusts into a dry pan over medium-low heat and stir continuously until toasted, about 8 minutes. Using the large side of a grater, grate the bread crusts to form crumbs and set aside.
2. Use a rolling pin to roll out each crustless bread slice.
3. **For the curried chicken filling:** Heat an oiled non-stick pan over medium heat and add the chicken, curry powder, salt, pepper and garlic. Stir until fragrant and the chicken has browned. Add the frozen peas and cover the pan for about 5 minutes to steam until softened. Once steamed, remove the lid and set aside to cool. Mix the cheese through when cooled. **Chef's Tip: If you'd prefer a spicier curry pocket, use a hot curry powder.*
4. **For cheese and corn filling:** Heat an oiled non-stick pan over medium heat and add the onion, stirring until softened, about 3 minutes. Add the corn, garlic, salt and pepper, chilli flakes and coriander while stirring. Cover the pan with a lid to steam for about 2 minutes. Once softened, set aside to cool. Stir in the grated cheese.
5. Place 1 tablespoon of your chosen filling onto the centre of each slice of bread. Wet your finger with water and brush along the edges of the bread slices.

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- The page is framed by a decorative border of hand-drawn orange icons representing various food items. At the top, there are icons of a slice of Swiss cheese, a slice of citrus fruit, a round flatbread with a flower-like pattern, a slice of pizza, and a slice of bread. On the left side, there are icons of a round flatbread, a slice of citrus, a cupcake, a slice of bread, and a slice of citrus. At the bottom, there are icons of a slice of citrus, a mushroom, a slice of Swiss cheese, a round flatbread, and a slice of citrus. On the right side, there are icons of a slice of bread, a round flatbread, a cupcake, a slice of bread, a slice of pizza, and a slice of citrus.
6. Bring the 2 opposite corners together in an upward motion and pinch the sides together to make a seal, making each one into a triangle. Seal along the edges by pressing down slightly with a fork. **Chef's Tip: Freeze these filled pockets in a resealable plastic bag for up to 3 months to fry from frozen when needed.*
 7. Dip each bread pocket in the beaten egg followed by the breadcrumbs until well coated.
 8. Heat the oil in a shallow frying pan over medium-high heat. Add the coated bread pockets and fry until golden, about 2-3 minutes on each side. Try not to overcrowd the pan. Drain on paper towel.
 9. Serve with a sprinkling of fresh coriander alongside a chutney dip and ENJOY!